Stoller
FAMILY ESTATE

2019 CLUB EXCLUSIVE CHARDONNAY

$40 SRP | 760 CASES PRODUCED

WINE OVERVIEW

This wine is crafted exclusively for our wine club members to showcase the versatility of the Chardonnay varietal. After experimenting with concrete cubes in 2016, we seized the opportunity to grow this club exclusive offering by doubling down on the number of our concrete vessels.

Fermented and aged in concrete for 12 months, this wine is complex with bright subtle notes of wet stone, flint, white flowers, lemon curd, and grapefruit pith.

HARVEST OVERVIEW

The 2019 vintage was a return to a classic Oregon growing season. Bud break, bloom, lag phase, and harvest dates all fell within days of the 2013 and 2014 vintages. Our estate crop set on target with expected levels for all varieties. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity.

Bottled	February 2021
T.A.	5.62 g/L
pH	3.3
Alcohol	13.2%
Cooperage	100% Concrete

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